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| <b>QP Code:D134667</b>  |  | <b>Total Pages: 2</b>    | <b>Name:</b>        |
|   |  |                          | <b>Register No.</b> |
| <b>THIRD SEMESTER UG DEGREE EXAMINATION, NOVEMBER 2025</b>                              |  |                          |                     |
| <b>(CUFYUGP)</b>  |  |                          |                     |
| <b>BSA3VN201 - Gastronomy and Food Science</b>  |  |                          |                     |
| <b>2024 Admission onwards</b>   |  |                          |                     |
| <b>Maximum Time :2 Hours</b>  |  | <b>Maximum Marks :70</b> |                     |
| <b>Section A</b>  |  |                          |                     |
| <b>All Question can be answered. Each Question carries 3 marks (Ceiling : 24 Marks)</b> |  |                          |                     |
| 1   | Mention three difference between traditional cooking and scientific culinary approaches. |                          |                     |
| 2   | How is a triangle test conducted in sensory evaluation?                                  |                          |                     |
| 3   | Define mouth feel and give two examples.   |                          |                     |
| 4   | Define caramelization and state two foods where it is used?                              |                          |                     |
| 5   | What are food additives? Name any three.   |                          |                     |
| 6   | Define emulsification with two food examples.  |                          |                     |
| 7   | How does acidity influence cooking outcome?  |                          |                     |
| 8   | Name three combination cooking techniques.   |                          |                     |
| 9   | Name three common leavening agents and their effects.                                    |                          |                     |
| 10  | Name three global cuisines and one signature dish from each.                             |                          |                     |
| <b>Section B</b>  |  |                          |                     |
| <b>All Question can be answered. Each Question carries 6 marks (Ceiling : 36 Marks)</b> |  |                          |                     |
| 11  | Explain the contributions of molecular gastronomy to gastronomy.                         |                          |                     |
| 12  | Explain the influence of modern gastronomy on restaurant innovation.                     |                          |                     |
| 13  | Discuss the role of pH in food preparation and preservation.                             |                          |                     |
| 14  | Discuss the chemical changes that occur during baking.                                   |                          |                     |

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| 15  | What is the role of gelatinization in food texture development?  |
| 16  | How does fermentation affect the flavor and texture of food?   |
| 17  | How does globalization affect traditional gastronomy?  |
| 18  | Discuss how gastronomy can preserve or transform food culture.   |
| <b>Section C</b>  |  |
| <b>Answer any ONE. Each Question carries 10 marks (1x10=10 Marks)</b> |  |
| 19  | Describe the basic components of food -carbohydrates, proteins, fats, vitamins, minerals, and water. Discuss the role of water in cooking processes and food texture.            |
| 20  | What is sensory evaluation? Describe its importance in food product development. Explain how appearance, aroma, taste, texture, and sound contribute to overall food acceptance. |